

Peppermint Candy Cake with Peppermint Butter Cream Frosting

By: Rev. Glenn Powers

You will need: 3 layers white cake (use your own recipe or see below)

Filling between layers (something extra... as you can skip and just use frosting between the layers sprinkled with crushed peppermint candy... too. It's your option.)

1/3 Cup butter

1 Cup sugar

1/3 Cup milk (type: at least 2 percent if not whole)

1/2 teaspoon peppermint extract

1 Cup crushed hard Brach's peppermint candies or Candy Canes

(Divided: 1/4 Cups for two layers, 1/2 Cup for decorating the outside frosted cake)

Melt butter in small saucepan.

Add sugar, milk and extract.

Bring to a boil over medium heat, stirring constantly.

Boil 1 minute, stirring constantly.

While cake layers are still warm, prick tops with a toothpick.

Place 1 layer on cake plate and pour 1/3 of peppermint sauce slowly over layer.

Sprinkle with 1/4 cup of peppermint candy.

Repeat with remaining layers, but don't sprinkle top layer with candy.

Frost top and sides with frosting (recipe provided).

Then sprinkle top and sides with remaining 1/2 Cup peppermint candy.

For Cake Layers:

2/3 Cup shortening

1 3/4 Cup sugar

3 Cups all-purpose flour

3 1/2 teaspoons baking powder

1/2 teaspoon salt

1 1/3 cups milk (type: at least 2 percent if not whole)

1 teaspoon pure vanilla extract

4 egg whites

Preheat oven to 350 degrees.

Beat shortening at medium speed of mixer until fluffy.

Gradually add sugar, beating at medium speed 5 minutes.

Combine flour, baking powder and salt.

Add to shortening mixture alternately with milk, beginning and ending with flour.

Mix at low speed after each addition until blended.

Stir in vanilla.

Beat egg whites at high speed until stiff peaks form.

Gently fold into batter.

Pour batter into 3 greased and floured 8-inch cake pans.

Bake for 25-27 minutes or until a wooden pick inserted in center comes out clean.

Cool in pans on wire racks for 10 minutes.

Remove from pans and cool 10 more minutes on wire racks.

Peppermint Buttercream Frosting

(Enough to frost a 2-layer cake ... prep time: 10 minutes)

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Frosting:

8 TBL. (1 stick) Butter, at room temp.

1/2 C. Finely crushed, Peppermint Candy Canes or Candies

2 1/2 C. Powdered Sugar

2-3 TBL. Milk (some extra... if needed, for smoothness)

1-2 TBL. Peppermint Schnapps (for the daring...) or 1 TBL. Peppermint Extract

Place butter in large mixing bowl.

Blend on low speed until fluffy, 30 seconds.

Stop machine and add sugar, peppermint candy, milk and flavoring.

Blend on low speed until well-incorporated, 1 minute.

Increase speed to medium and beat until frosting lightens and is fluffy, 2 minutes or more.

Blend in more milk (often needed) if frosting seems too stiff....